



**WHOLESALE FOOD PROTECTION PROGRAM
INSPECTION REPORT**

Indiana Department of Health
100 N Senate AVE STE N855
Indianapolis, IN 46204
317-234-8569

Based on an inspection this day the item(s) circled below identify violation(s) of Wholesale Food Establishment Sanitation Requirements. 410 IAC 7-21 & other Indiana Food Protection Laws. The time limit for correction of each violation is specified in the narrative section of this report.

ESTABLISHMENT NAME <u>TRUE KIMCHI LLC</u>	DATE INSPECTED <u>4/27/2021</u>
NAME OF OWNER <u>YOON YIM</u>	FACILITY ADDRESS <u>1010 N COLISEUM BLVD, Fort Wayne, IN 46808</u>
	REGISTRATION # <u>6690</u>

	PERSONNEL HEALTH PRACTICES SECTIONS 35 & 36	R	Toxic & Poisonous Substances: Pest Control Sections 39 & 40		MANUFACTURING OPERATIONS SECTION 45	
1	Supervision Responsibility		19 Toxic; cleaning compounds & pesticides labeled, stored, used		35 Food items protected by proper time/temperature relationships	
2	Food employee excluded or restricted due to illness, infection, or open lesions		Toxic & Poisonous Substances: Pest Control: Section 40		36 Foods processed in a manner which prevents contamination	
3	Clean outer garments, hair restraints, minimal jewelry		20 Facility free of evidence of vermin, domestic animals; contaminated food		Manufacturing Operations: Sections 45 & 47	
4	Eating, storing personal items & smoking in designated areas		PLUMBING, SEWAGE SYSTEMS SECTION 41		37 Adequate raw material & finished product testing	
5	Clean, properly washed hands, good hygiene		21 Adequate water temperatures & pressures		REDUCED OXYGEN PACKING & ACIDIFIED FOODS: SECTION 47	
	PERSONNEL TRAINING SECTION 37		22 Water source		38 Provide barriers, HACCP plan, & training for ROP operations subject to C. Botulinum as a hazard	
6	Certification by accredited program or demonstrates compliance with rule		23 Water sample collected		Reduced Oxygen Packing & Acidified Foods: Section 46 & 47	
	BUILDINGS & GROUNDS SECTION 38		24 Sewage disposal system		39 Acidified foods processed to ensure quality control; knowledge requirements; proper records	
7	Grounds maintained; harborage areas; adequate drainage		25 Proper sewage size, installed, maintained		40 Products coded when required for lot identification	
8	Waste area constructed properly, covered, proper distance		26 Adequate drains; backflow, backsiphonage prevention		WAREHOUSING, LABELING, ACCURATE REPRESENTATION SECTION 48	
9	Adequate space for placement of equipment & materials		SANITARY FACILITIES & CONTROLS SECTION 42		41 Finished products properly stored, handled & shipped; at required temperature	
10	Processing areas separated from other operations		27 Adequate & accessible restrooms; maintained & good repair		Warehousing, Labeling, Accurate Representation Section 49	
11	Eating & smoking areas separated, sleeping or living areas not opening directly into establishment		28 Handwashing facilities accessible, number, convenient, hot & cold water, mixing valve or faucet		Warehousing, Labeling, Accurate Representation Section 50	
12	Floors, walls, ceilings, clean; properly constructed, maintained; adequate space between walls & food		29 Service sink or curbed facility provided with hot & cold water		43 Imminent health hazards reported & operations discontinued	
13	Adequate lighting intensity & shielding		30 Rubbish properly stored & disposed of in a timely manner		Warehousing, Labeling, Accurate Representation Section 51	
14	Adequate air quality & ventilation; maintained		EQUIPMENT & UTENSILS SECTION 43		44 Register according to law; notified of owner, address or name change	
15	Outer openings protected from entrance of vermin		31 Equipment designed, constructed, maintained, suited for use			
	SANITARY OPERATIONS SECTION 39		32 Temperature device provided & maintained in freezer & refrigeration units; records kept			
16	Food & equipment protected from sources of contamination; facility & equipment in good repair		RAW MATERIALS; PRODUCTION & PROCESS CONTROLS SECTIONS 44 & 45			
			33 Products/ingredients inspected, suitable for consumption, protected			
			Raw Materials: Production & Process Controls: Section 43 & 44			
			34 Use of approved additives & colorings			



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17	Facility, equipment, utensils cleaned & sanitized properly; equipment & utensils stored properly	
18	Single service articles properly stored, handled, used	

FDA Industry Code	24-25 Vegetables & Vegetable Products
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ITEM	OBSERVATIONS	TO BE CORRECTED BY
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Published Comments	No violations, no signature due to Covid-19 SOP	
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Received By	<u>Yoon Jung Yim, Owner</u> (Printed name & title)	Products Inspection	
Signature		Firm in Production	

Inspected By	<u>Eric Eldridge</u>	Signature	<i>Eric Eldridge</i>
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R - denotes repeat items from previous inspection
(*) = Corrected on site during inspection (COS)